

# Inspection Connection

Seafood Inspection Program • U.S. Department of Commerce/NOAA

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## Sensory Science takes on a New Face

In late April, Carol Kelly joined the SIP as Chief of the National Sensory Section. With over 15 years experience in training descriptive analysis panels and consumer evaluation she has a broad background in teaching and sensory science projects. Carol completed her Master's and Ph.D. at Louisiana State University conducting research on blue crab texture and farm raised catfish flavor, respectively. After a two year visiting scientist post in the New Zealand dairy industry she also worked in the coffee and snack chip industries. Carol participates regularly in industry organizations promoting food technology and developing standard scientific methods.

In April, a week long Inspector Harmonization Workshop was conducted. Canadian, South African, FDA and USDC inspectors attended. Shortly thereafter the Sensory Section performed a half-day presentation to food service protein buyers at the North American Meat Processor's meeting in College Station, Texas.

The Sensory Science Section participated in the Institute of Food Technologists Annual Meeting in July, along with food manufacturers technical and marketing sides via technical presentations and exhibits. Topics included fisheries sample traceability, proteins in surimi, gelatin extraction and processing methods (e.g. ozone treatment). Carol also attended the Sensory Science Pangborn Symposium, which focused on research methods and innovative statistical experiments, e.g., consumer studies and proper design of experiments.

The Sensory Science Team had the opportunity to develop a short quality evaluation course aimed at seafood retailers. Initially in May 2003 and again in September, product analysts taught a condensed version of inspector training to Seafood Counter Managers and headquarters personnel of Giant Foods division of Ahold Corporation. The one-day course teaches basic sensory science theory and presents the full quality range of five or more species. The primary aim is to help each store representative practice and adopt objective terminology that describes the quality of product displayed in their case. This will provide better communication with customers and within their corporation to maintain their goal of selling high quality seafood.

## Federal Activities Inventory Reform Act (FAIR) Issue Decided

by Richard Cano

In a letter dated July 17, 2003, Otto Wolff, Chief Financial Officer and Assistant Secretary for Administration decided that "SIP inspector functions qualify as 'inherently governmental' within the meaning of FAIR Section 5(2)(B), and therefore sustain your Appeal."

This decision was the result of the support and positions expressed by staff, Program participants, trade associations, consumer organizations, and members of Congress that the function of the Seafood Inspection Program were clearly "inherently governmental."



## Customer Service

by Monty Berg

This has been one of the busiest years I can remember for the staff of the Inspection Program. I am delighted at the support we received from a wide coalition of industry including packers, distributors, shippers and retailers to defeat the move to privatize the Inspection program. This has been a boost to the morale of our staff and an assurance that the industry wants to do the right thing. We now look to the future in a working partnership to promote seafood consumption through consumer confidence and international trade.

Our Western Region is rapidly growing. During the course of this year 80 firms in the Pacific Northwest have joined the Program with several more anticipated. The Government of China now requires export certification of all seafoods entering that country, the industry and the Program rose to the challenge and instituted a program that certifies that product in processing facilities, land based and floating, and factory trawlers. These firms are eligible to pack and ship for export and for the U.S. military. We are all committed to seeing that our military gets the best product available.

We are also seeing more retailer inspections in all regions and we look forward to that continuing. We are hopeful that an initiative to move the inspection program to the USDA will gain momentum. This would be beneficial to our customers, the program and to the consuming public. The benefit to the industry, our customers, would be in the form of recognition. Although the program has been in USDC since 1970 few consumers know what USDC means. Although inspections wouldn't change, greater name recognition would prove to be a marketing boost to client companies and consumers through increased confidence in the seafoods they buy.

## TRAWLING THE NET

Need industry and trade information?  
Visit [www.nmfs.noaa.gov/trade](http://www.nmfs.noaa.gov/trade)



Looking for seafood network information. Go to  
[www-seafood.ucdavis.edu](http://www-seafood.ucdavis.edu)

## QUESTION CORNER

**Q**

Does the USDC offer HACCP Training?

**A**

Yes. The USDC's intensive three-day HACCP Workshop for the Seafood Industry fulfills the FDA training requirement as outlined in the Seafood HACCP Regulation – Part 123. Courses are offered monthly and scheduled throughout the year and Custom and On-Site workshops available upon demand. Custom and On-Site HACCP workshops are offered at a company's on-site location or for trade groups. These classes can be tailored to a company's line of products to make the learning experience real-time for the participants. Companies also benefit by incorporating reviews of existing HACCP plans or laying the groundwork for the development of a new plan.

(Questions for the Inspection Connection may be mailed to Kimberly Young, USDC/NOAA/Seafood Inspection Program, 1315 East-West Highway, Room 10860, Silver Spring, MD 20910 or e-mailed via our web page at [seafood.nmfs.noaa.gov](http://seafood.nmfs.noaa.gov))

## Location of Program in Federal Government and Expansion of Foreign Activities

by Richard Cano

Meetings are being conducted with Program participants and Inspection staff to obtain feedback on the preferred location of the Seafood Inspection Program in the Federal Government and requests to expand the Program's foreign activities. Meetings have been held in Fairhaven and Gloucester, MA; Hampton, VA; and Chicago, IL. This issue will be discussed with interest parties at the NFI annual meeting and the West Coast Seafood Show in Long Beach, CA. Other industry and staff meetings will be in the Southeast Region (Ft. Lauderdale and Tampa, FL; Biloxi and Indianola, MS) during the week of October 20th and in the Western Region (Los Angeles, CA and Seattle, WA) during the week of November 17th. Letters will be sent by each region to advise Program participants of the dates and locations of these meetings.



## CALENDAR

### HACCP Workshops for Industry

The Industry HACCP course is an intense three-day course that covers all aspects of the HACCP concept as it relates to seafood harvesting, processing, transporting, distributing and retailing.

#### **October**

21-23 Baltimore, MD  
28-30 Los Angeles, CA  
25-27 Hampton, VA

#### **December**

2-4 Hampton, VA  
9-11 Orlando, FL  
9-11 Los Angeles, CA

#### **November**

18-20 Miami, FL (Spanish)  
21st Miami, FL (1-Day Spanish Control Course)  
18-20 Gloucester, MA  
20-22 Seattle, WA

### Upcoming Trade Shows

Look for the USDC Seafood Inspection booth at the following show(s):

#### **Boston Seafood Show**

Boston, MA  
March 14-16, 2004

#### **Marine Hotel Association Show**

Vancouver, BC  
April 18-20, 2004

#### **European Seafood Expo**

Brussels  
May 6-8, 2004

#### **American School Foodservice Association**

Indianapolis, IN  
July 25-28, 2004

#### **West Coast Seafood Show**

Long Beach, CA  
October 31-November 2, 2004



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